

in order to get at the pulp inside it requires a circular cut with a sharp knife to lift the top half off like a cap, exposing the white segments, five, six, or seven in number, lying loose in the cup. The cut surface of the rind is of a most delicate pink color and is studded with small yellow points formed by the drops of exuding juice. As you lift out of this cup, one by one, the delicate segments, which are the size and shape of those of a mandarin orange, the light pink sides of the cup and the veins of white and yellow embedded in it are visible. The separate segments are between snow white and ivory in color and are covered with a delicate network of fibers, and the side of each segment where it presses against its neighbor is translucent and slightly tinged with pale green. As one poises the dainty bit of snowy fruit on his fork and looks at the empty pink cup from which it has been taken, he hardly knows whether the delicate flavor or the beautiful coloring of the fruit pleases him the more, and he invariably stops to admire the rapidly deepening color of the cut rind as it changes on exposure to the air from light pink to deep brown. The texture of the mangosteen pulp much resembles that of a well-ripened plum, only it is so delicate that it melts in your mouth like a bit of ice cream. The flavor is quite indescribably delicious and resembles nothing you know of; and yet it reminds you, with a long aftertaste, of all sorts of creams and ices. There is nothing to mar the perfection of this fruit, unless it be that the juice from the rind forms an indelible stain on a white napkin. Even the seeds are partly or wholly lacking, and when present they are so thin and small that they are really no trouble to get rid of. Where cheap and abundant, as in Java, one eats these fruits by the half peck and is never tired of them; they produce no feeling of satiety, such as the banana and the mango do, for there is little substance to the delicate pulp." (*David Fairchild.*)

46205. PHYLLOSTACHYS sp. Poaceæ.

Bamboo.

From Indio, Calif. Plants presented by Mr. Bruce Drummond, Government Date Garden. Received May 3, 1918.

"A package of the rhizomes from the giant bamboo that we have here at the garden. This is the bamboo growing on Mr. W. S. Tevis's place at Bakersfield, Calif. Plants were obtained by Mr. Rixford and sent to us in 1913. It is doing fine, and is the only bamboo we have here that is making a rapid spread.

"I have great hopes of the future use for this bamboo, even though it does not get higher than 20 or 25 feet. I think that we can utilize the canes in holding up the clusters of dates, which will be very necessary as our palms get older. It makes its growth in the early part of April." (*Drummond.*)

46206. CYMBOPETALUM PENDULIFLORUM (Dunal.) Baill. Annonaceæ.

Sacred earflower.

From Coban, Guatemala. Purchased from Mr. R. S. Anderson. Received May 3, 1918.

"A shrub or small tree with distichous, subsessile, oblanceolate leaves, solitary flowers borne on long slender peduncles issuing from the internodes of the smaller branches; sepals broadly ovate or suborbicular, cuspidate, reflexed at length; outer petals similar to the sepals but much larger; inner petals thick and fleshy, their margin involute, causing them to resemble a human ear. The pungently aromatic flowers when fresh are greenish yellow, with the inner surface of the inner petals inclining to orange color, at length turning brownish purple or maroon, breaking with a bright orange-colored fracture. The tree is planted for the sake of its fragrant flowers, the petals of which are dried and are used medicinally as well as for imparting a spicy flavor to food. They